

4. **(Amended)** The foamed chocolate according to claim 1, wherein a mixing ratio of the edible fats and oils to the tri-saturated fatty acid glycerides containing behenic acid in the oil mixture used is 85 : 15 to 95 : 5.

5. **(Amended)** The foamed chocolate according to claim 1, wherein the content of the tri-saturated fatty acid glycerides containing behenic acid is 0.5 to 2% by weight based on the total amount of the foamed chocolate.

6. **(Amended)** The foamed chocolate according to claim 1, wherein the specific gravity is 0.5 to 0.9.

9. **(Amended)** The process according to claim 7, wherein a fully hydrogenated oil of rapeseed oil with a high erucinic acid content is used as the tri-saturated fatty acid glycerides containing behenic acid.

10. **(Amended)** The process according to claim 7, wherein the oil mixture is added and used so that the content of the tri-saturated fatty acid glycerides containing behenic acid becomes 0.5 to 2% by weight based on the total amount of the foamed chocolate.

11. **(Amended)** The process according to claim 7, wherein the resultant blend is whipped until the specific gravity of chocolate becomes 0.5 to 0.9.

12. **(Amended)** The process according to claim 7, wherein the resultant blend is whipped after the product temperature of the resultant blend is adjusted to 25°C to 40°C.